



December Events

Owner Orientation

Thursday December 13th @ 5pm YFC Grocery Talk and Tour. Join us for a tour of YFC and receive a 10% off coupon for attending.

Board of Directors

Tuesday December 18th YFC Board Meeting 6:30pm at YFC Board meetings are open to the public unless an executive session is called.

HOLIDAY HOURS:

- Christmas Eve 9-5
- CLOSED Christmas Day
- New Years Eve 9-7
- CLOSED New Years Day

Look out for our Facebook events for additional information!

YFC Social Media:



YPSI MIX

December 2019

312 N. River Street, Ypsilanti, MI 48198

Shopping with YFC for the holidays!

Make YFC your one stop shop this year for all your holiday needs. Our shelves are stocked full holiday party food options and special ordering from our YFC Bakery is available! We also have a variety of local, fair trade, organic, and unique holiday gifts for all the loved ones on your Christmas list!

To help you begin holiday gift shopping here are a few of our customer and staff favorite gifts available:

- African Market Baskets
- Amaryllis bulbs
- Artisan food goodies
- Beeswax candles
- Books by local authors
- Calendars and Day Planners
- Chocolate and more Chocolate— and it's on sale!
- Cookbooks—some for special diets (GF, Vegan, etc.)
- Eggnog from Calder & Guernsey
- Fair Trade & Organic Coffee
- Finger Puppets
- Handmade soaps & local body care products

- Holiday Beers
- Incense and incense burners
- Locally-made earrings
- Maggie's Organics clothing
- Michigan Wines and Specialty Cheeses
- Poinsettias, local trees and wreaths
- and more!
- Continuing this year are the beautiful fair trade holiday gifts from Matr Boomie of India. We have jewelry, wallets, puzzle boxes, bells and more all from sustainable and fair trade artisans with the goal of honoring traditional Indian art forms combined with modern designs.

Keep an eye on our YFC Bakery as they make all the holiday favorites. We will have pies, pies, and more pies and the best carrot cake in town! If you need that perfect vegan or gluten free dessert or side dish for your holiday party talk to a YFC coordinator about placing a YFC Bakery or Deli special order!

2019 Membership Already!

By the end of November our membership had grown to 957 active members, and our final total for our October and November Member Drive was 34 new members! Thank you for becoming owners of your local community grocery store and welcome to the Co-op!

In December you can renew your Co-op membership or join as a new member for all of 2019. Your membership will be active immediately and discounts will be applied once your membership is entered into the YFC member database.

2019 Membership Continued

Only \$20 to renew for 13 months of Co-op membership discount. December 2018 is a bonus month; renew today to get the full bonus month benefits! New members will also receive a Member Bag.

By joining the Co-op you become a member-owner at YFC and have a voice in the direction of the Co-op through voting.

Membership at YFC embodies three of our guiding principles:

1. Voluntary and open

membership, 2. Democratic member control, and 3. Member's Economic Participation.

If you would like to renew or join, ask for a member application at the register! Welcome to the Co-op!

Gift a YFC Membership or a YFC Gift Card this Holiday Season.

Trying to think of new holiday gift ideas? How about the gift that gives back to you and your community! The Ypsilanti Food Co-op has gift cards or the gift of membership! We are even offering a perk for you ,the purchaser depending on the amount you chose- Now through 12/31/2018!



Purchase a gift card ,receive the following:

\$25.00 Gift card=Free YFC Bakery Cookie

\$50.00 Gift Card= Free YFC Sourdough Bread

\$100.00+=Free YFC Pie of your choice

Purchase a Full Membership Gift (\$200.00 Value)=Free YFC Pie

Gift Cards are available in any amount.

All Boskydel Michigan wine is on sale!

Only \$5.99/bottle

Reg:\$6.99-\$7.99ea

Boskydel Vineyard is Northern Michigan's first commercial winery and Leelanau peninsula's first winery ran by 91 year old Bernie Rink.

Boskydel uses French-American hybrid vines due to their cold-hardiness and ability to ripen well. These grapes are grown at the Boskydel winery and produce high-quality, delicious, local, and affordable wines.

After 42 years of producing delicious, local, and affordable wine Boskydel will be closing winery operations and tasting room operations effective January 1, 2018. The vineyard will remain active with available leasing options. Don't miss out on this amazing opportunity to try this delicious wine...as it may be your last chance.

For more information about Boskydel and end of supplies wine prices visit www.boskydel.com



We understand that customers have different needs, abilities and finances, that influence your tree buying choice, here are a few thoughts on the differences of both. We appreciate your support of local farms and businesses in Michigan which is where our trees are sourced.



Natural Trees



LESS

carbon emissions
in production and
transportation

Natural trees provide
habitat, improve air,
mitigate climate change,
and add to the local
economy during growth



To reduce your impact:

- Buy locally grown trees close to home
- Allow the City to compost it for new trees!



Artificial Trees

Ecological impacts from:

Use of
plastics



Shipping
from abroad

Studies show you need to
keep your artificial tree for

8 - 20 YEARS

before the environmental
impacts are comparable to
a natural tree

To reduce your impact:

- Buy recyclable tree with no PVC plastic
- Donate old tree instead of throwing it out



Source: Couillard, S., Bage, G., and Trudel, J-S. Comparative Life Cycle Assessment (LCA) of Artificial VS Natural Christmas Tree (2009). Ellipsos.

Susan Fredholm Murphy, Laura Mar, Sabine Deimling, Torsten Rehl, Marc Binder, Nuno da Silva. Comparative Life Cycle Assessment of an Artificial Christmas Tree and a Natural Christmas Tree (2010)



**Christmas trees
at the Co-op are
Michigan Fir
Trees from
Duddles Tree
Farm in Reed
City, Michigan
They are \$49.99!**



Romaine Lettuce Update

Thank you to everyone for cooperating with the voluntary romaine lettuce advisory beginning just before Thanksgiving. It was a continental blanket Advisory, with no known source, and each part of the supply chain had to absorb the loss for the product that they owned at the time of the advisory: growers, shippers, wholesalers, retailers, restaurants and personal homes. All product was shipped in good faith that it was safe, so no single entity was held at fault or liable.

To date there have been 43 confirmed illnesses in 12 states, with 16 people hospitalized and no deaths, according to the FDA. Twenty –five of those with symptoms were interviewed and 22 reported having eaten Romaine lettuce in the days leading up to the onset of their illness. There were also 22 cases confirmed in eastern Canada. It was determined that the area where the affected lettuce came from was the central coast growing regions of Central and Northern California, specifically Monterrey, San Benito, San Luis Obispo, Santa Barbara, Santa Cruz, and Ventura counties.

On November 26th the FDA and the CDC released an update lifting the consumer advisory against consumption of romaine lettuce. The decision is based on a new, voluntary industry agreement requiring additional information on labels. Effective immediately, romaine lettuce products will feature detailed label information in regards to growing region and approximate harvest date. Romaine in food service applications will not need to include signage, but will need to be able to verify the source of their product. Lettuce harvested on or after November 23 is considered safe if it is from the non effected areas, and they are the Imperial Valley and other desert growing regions in California, as well as Yuma, Arizona, Florida and Mexico. Hydroponic and greenhouse-grown Romaine from any region also may be sold.

All of the YFC's suppliers of Romaine Lettuce have obtained notification that none of their suppliers have been affected, and that all lettuce being supplied is safe to eat. We do have Romaine lettuce at the Co-op again, along with head lettuce, leaf lettuce and baby spring mix.



The labeling will be provided as follows:

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| <ul style="list-style-type: none"> For packaged consumer food (including whole romaine heads sold in bags or sleeves), the declaration will be printed adjacent to the best by/code date on the package label or on a sticker placed in a prominent area. It will be at least the same | <ul style="list-style-type: none"> size as the lot code. For foodservice products, the declaration will be made in a consistent manner to how the best by/code date information currently is provided for the product. For unpackaged products, this information will be provided to | <ul style="list-style-type: none"> retailers so that they can display it at the point-of-sale (similar to their practice for country of origin labeling). Indoor growers will not be required to follow the industry labeling agreement as long as the product is hydroponically grown or greenhouse grown |
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General Manager and Editor

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Special Thanks to:

Our Board and all the staff,
volunteers and members